

Claims:

~~【Claim 1】~~

~~A method of producing laminated food in which fluid food materials which solidify when cooled~~

~~are quantitatively supplied successively at a certain thickness in a plate form on cooling and carrying sides of two cooling and carrying devices, and cooled while being carried, thereby forming two monolayer platy food materials, and~~

~~the two platy food materials are bonded and united making use of the surface not yet completely cooled and solidified of the monolayer platy food materials, thereby forming a two-layer laminated structure.~~

~~【Claim 2】~~

~~A device of producing laminated food, for the purpose of forming two monolayer platy food materials,~~

~~equipped with two pumps for feeding fluid food materials which solidify when cooled,~~

~~a flow rate control device for controlling the feeding rate of flow of the fluid food materials fed from the pumps,~~

~~nozzles for quantitatively supplying the fluid food materials fed from the pumps by discharging the fluid food materials successively at a certain thickness in a plate form on cooling and carrying sides of cooling and carrying devices,~~

~~cooling and carrying devices for forming platy food materials by cooling while carrying the fluid food materials quantitatively supplied successively at a certain thickness in a plate form on the cooling and carrying sides, and~~

~~a junction for bonding and uniting the two platy food materials making use of the surface not yet completely cooled and solidified of the platy food materials, thereby forming a two-layer laminated structure.~~

~~【Claim 3】~~

~~A method of producing laminated food in which a fluid food material which solidifies when cooled~~

~~is quantitatively supplied successively at a certain thickness in a plate form on cooling and carrying sides of cooling and carrying devices, and cooled while being carried, thereby forming a monolayer platy food material,~~

~~or if necessary,~~

~~another fluid food material which solidifies when cooled is quantitatively supplied at a certain thickness in a plate form over the platy food material, cooled while being carried, thereby forming a multilayer platy food material,~~

and/or  
platy food materials are bonded and united to form a multilayer platy food material,

a fluid food material is quantitatively supplied successively between the two monolayer and/or multilayer platy food materials, and thereby the two platy food materials and the fluid food material comprising the layer between the two platy food materials are united, thereby forming a three-or-more-layer laminated structure.

[Claim 4]

A device of producing laminated food, for the purpose of forming two monolayer and/or multilayer platy food materials,

equipped with at least three pumps for feeding fluid food materials which solidify when cooled,

a flow rate control device for controlling the feeding rate of flow of the fluid food materials fed from the pumps,

nozzles for quantitatively supplying the fluid food materials fed from the pumps by discharging the fluid food materials successively at a certain thickness in a plate form on cooling and carrying sides of cooling and carrying devices,

cooling and carrying devices for forming platy food materials by cooling while carrying the fluid food materials quantitatively supplied successively at a certain thickness in a plate form on the cooling and carrying sides,

and if necessary,

nozzles for quantitatively supplying the fluid food materials which solidify when cooled by discharging the fluid food materials successively at a certain thickness in a plate form on the platy food materials,

and/or

a junction for bonding and uniting the platy food materials to form a multilayer platy food materials,

nozzles for quantitatively supplying the fluid food materials by discharging the fluid food materials successively between the two monolayer and/or multilayer platy food materials, and

a junction for uniting the two platy food materials and the fluid food material comprising the layer between the two platy food materials, thereby forming a three-or-more-layer laminated structure.

[Claim 5]

The device of producing laminated food according to Claim 4, wherein a pair of rotary cooling and carrying devices rotating inward with respect to the direction in

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which food materials are carried are placed so that the thickness of laminated food may be adjusted in the range of the interval of the two cooling and carrying sides, and

between the two platy food materials formed on the two cooling and carrying sides of the pair of rotary cooling and carrying devices, the nozzles for quantitatively supplying the fluid food materials by discharging the fluid food materials successively at a certain thickness in a plate form are placed.

**[Claim 6]**

The device of producing laminated food according to Claim 5, wherein a pair of rotary cooling and carrying devices are placed such that one is placed in a lower position than the other, and

the nozzles for quantitatively supplying the fluid food materials by discharging the fluid food materials successively at a certain thickness in a plate form between the two platy food materials are placed in a higher position than the platy food material formed on the cooling and carrying side of the lower rotary cooling and carrying device.

**[Claim 7]**

The device of producing laminated food according to Claim 5 ~~or Claim 6~~, equipped with an insertion portion for quantitatively supplying the fluid food materials and other food materials quantitatively supplied successively at a certain thickness in a plate form.

**[Claim 8]**

A method of producing laminated food in which a fluid food material which solidifies when cooled

is quantitatively supplied successively at a certain thickness in a plate form on cooling and carrying sides of cooling and carrying devices, and cooled while being carried, thereby forming a monolayer platy food material,

a fluid food material which solidifies when cooled is quantitatively supplied at a certain thickness in a plate form over the platy food material, cooled while being carried, thereby forming a multilayer platy food material,

and/or

platy food materials are bonded and united to form a multilayer platy food material,

and thereby forming a three-or-more-layer laminated structure.

**[Claim 9]**

A device of producing laminated food, for the purpose of forming multilayer platy food materials,

equipped with at least three pumps for feeding fluid food materials which

solidify when cooled,

a flow rate control device for controlling the feeding rate of flow of the fluid food materials fed from the pumps,

nozzles for quantitatively supplying the fluid food materials fed from the pumps by discharging the fluid food materials successively at a certain thickness in a plate form on cooling and carrying sides of cooling and carrying devices,

cooling and carrying devices for forming platy food materials by cooling while carrying the fluid food materials quantitatively supplied successively at a certain thickness in a plate form on the cooling and carrying sides,

nozzles for quantitatively supplying the fluid food materials which solidify when cooled by discharging the fluid food materials successively at a certain thickness in a plate form over the platy food materials,

and/or

a junction for bonding and uniting the platy food materials to form a multilayer platy food materials,

and thereby forming a three-or-more-layer laminated structure.

[Claim 10]

The device of producing laminated food according to Claim 9, wherein

at least three rotary cooling and carrying devices which are arranged in series, and which rotate inward with respect to the direction in which food materials are carried are set up.

[Claim 11]

The device of producing laminated food according to Claim 9, wherein

a rotary cooling and carrying device or a pair of steel belt cooling and carrying devices are set up.

[Claim 12]

A laminated cheese food produced by platy food materials being piled to form a multilayer structure consisting of at least three layers,

and of the multilayer structure,

the two external layers consisting of platy food materials containing cheese, and having releasability from the adjoining laminated cheese food when piled,

while the intermediate layer consisting of a platy food material having integrity with the platy food materials in the external layers, and if necessary, integrity between the platy food materials in the intermediate layer.

[Claim 13]

The laminated cheese food according to Claim 12, wherein

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~~the platy food materials in the intermediate layer~~

is cheese different from the cheese contained in the platy food materials in the external layers in type or tone, or cheese having higher maturity, more water or fat, thus is softer, or having lower pH, than the cheese contained in the platy food materials in the external layers.

[Claim 14]

The laminated cheese food according to Claim 12 ~~or Claim 13~~, wherein the platy food materials in the intermediate layer contain foods other than cheese which are in a liquid, paste, powdery, solid, or fibrous state.

[Claim 15]

The laminated cheese food according to ~~Claims 12 to 14~~ <sup>claim 12</sup>, wherein the platy food materials in at least one of the external layers or the intermediate layer contain additives or raw materials for adjusting tone, and the tones of the platy food materials in the external layers ~~or the intermediate layer are the same or different.~~

[Claim 16]

A laminated cheese food package produced by at least two of the laminated cheese foods according to ~~Claims 12 to 15~~ <sup>claim 12</sup> being piled and wrapped.